PERFORMER™

TOUCH-N-GO™ IGNITION

Owner's Manual

Serial Number

Please use this number in registering your warranty and any correspondence with the factory.

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.**

FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

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DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

WARNINGS

- **Do not store a spare or disconnected LP tank under or near this barbecue.**
- **Improper assembly may be dangerous. Please follow the assembly instructions in this manual.**
- **Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue.**
- **Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.**
- **Do not use lava or char rocks in your barbecue.**
- **Never lean over the barbecue when lighting the gas burner.**
- **Barbecue should be thoroughly cleaned on a regular basis.**
- **Do not use gasoline, liquid fire starter or alcohol on the charcoal at any time. Do not use any form of self-lighting charcoal at any time.**
- **Infants, children and pets should never be left unattended near the barbecue.**
- **Make sure ash catcher is in place when using the barbecue.**
- **Always remove the lid before lighting the gas burner, either manually or with the igniter. Lid must remain OFF until charcoal is fully ignited.**
- **Always put charcoal in Char-Baskets or on top of the lower (charcoal) grate. Do not put charcoal directly in the bottom of the bowl.**
- **Remove ashes from the ash catcher only after all coals have been fully extinguished.**
- **Never touch grates (charcoal and cooking), ashes or coals to see if they are hot.**
- **Do not use water to control flare-ups or extinguish coals, as it may damage the porcelain finish; slightly close bottom air vents (dampers) and use the lid. To extinguish coals when finished cooking, close all vents (dampers) after putting lid on the bowl.**
- **Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal, and handling the thermometer or lid.**
- **Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store barbecue until ashes and coals are fully extinguished.**
- **After a period of storage and/or nonuse, check for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.**
- **Do not operate the barbecue if a gas leak is present.**
- **Do not use a flame to check for gas leaks.**
- **Should the burner go out at any time during operation, turn tank valve off. Remove lid and wait five minutes before attempting to relight, using the lighting instructions in this manual.**
- **The conversion or attempted use of natural gas in this barbecue is dangerous and will void your warranty.**
- **Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the barbecue is in use.**
- **Use only the LP gas regulator that is supplied with your barbecue.**
- **A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.**
- **Although your LP tank may appear to be empty, it may still contain gas. The tank should be transported and stored accordingly.**
- **If you see, smell or hear gas escaping from the LP tank:**
  1. **Get away from the LP tank.**
  2. **Do not attempt to correct the problem yourself.**
  3. **Call your fire department.**
- **Use only the LP tank supplied with your barbecue. Do not connect anything larger than a 5 lb cylinder.**
- **You should exercise reasonable care when operating your barbecue. It will be hot during cooking and/or cleaning, and should never be left unattended.**

WARRANTY

Weber Stephen Products Co. (Weber) hereby warrants to the ORIGINAL RETAIL PURCHASER of this Weber Barbecue that if it is assembled and operated in accordance with the printed instructions accompanying it then for a period of one (1) year from the date of purchase, the cooking grate, charcoal grate, Char-Basket™ Fuel Holders and the tank shall be free from defects in material and workmanship; and for three (3) years from the date of purchase, the burner assembly, igniter, hose, test valve and regulator shall be free from defects in material and workmanship; and for five (5) years from the date of purchase all other parts shall be free from defects in material and workmanship.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WEBER LIMITED WARRANTY REGISTRATION CARD IMMEDIATELY.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact Weber-Stephen Products Co. Customer Service Center. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241

(800) 446-1071

PATENTS AND TRADEMARKS

© 1996 Weber. Weber, , the kettle configuration, One-Touch and Performer are registered U.S. trademarks; Char-Basket, CharBin, Touch-N-Go and Tuck-Away are U.S. trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL 60067-6266. U.S.A. The Performer is covered under the following patent nos.: U.S.A.: #RE33,091; #D327,390; #4,777,927; #4,941,817; #4,966,125; #5,036,832; #5,076,252; #5,215,075 and other patents pending; Canada: #1,168,124 and #1,283,586. Printed in the U.S.A.

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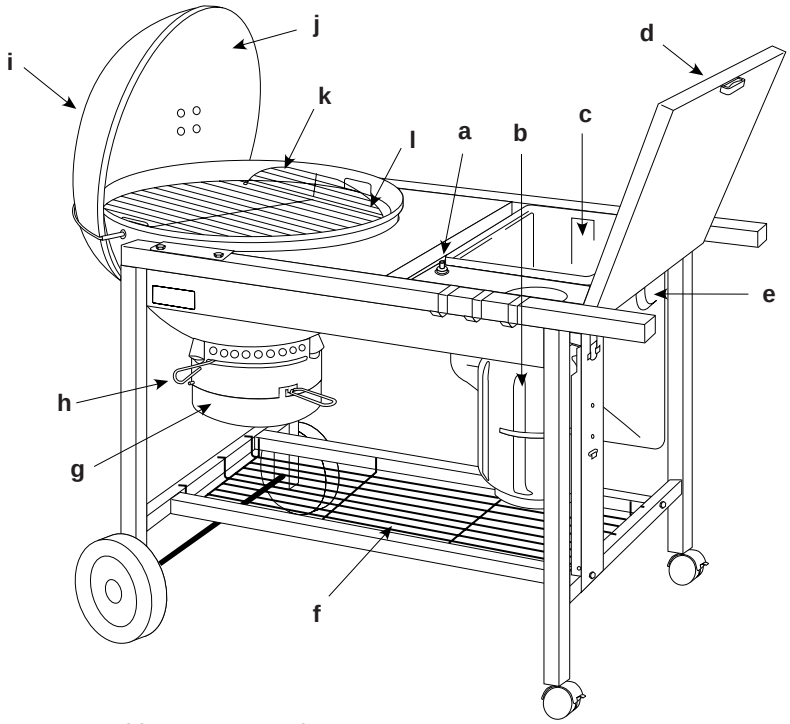


FEATURES:

a) Exclusive Touch-N-Go™ Gas Ignition System takes the hassle out of lighting charcoal briquets. Simply push a button and the system's gas burner ignites, starting the charcoal for you. No dangerous liquid starters to use or store, and no more liquid starter aftertaste.

b) The 5 lb LP tank that is provided with your barbecue will last for approximately 150 lightings at normal use *(each lighting lasting 3 to 5 minutes)*.

c) CharBin™ Storage Container holds over 20 lbs of charcoal within easy reach.

d) Stainless steel CharBin lid serves as a great work area and covers the CharBin Storage Container to keep briquets dry.

e) Stainless steel cooking grate holder.

f) Convenient bottom rack for storage.

g) High-capacity ash catcher locks in place, eliminating blowing ashes.

h) One-Touch® Cleaning System easily sweeps out ashes, or opens and closes the vents.

i) Patented Dual-Purpose Thermometer monitors the cooking temperature inside the grill and can also be used as a probe to quickly check the doneness of food.

j) Tuck-Away™ Lid slides back into the stainless steel lid holder and acts as a windshield when lighting briquets.

k) Hinged access flaps swing open on cooking grate for easy addition of briquets or wood chips during cooking.

l) Char-Basket™ Fuel Holders allow convenient Indirect and concentrated Direct cooking flexibility with wood or charcoal.

IMPORTANT NEW FEATURES:

Your Weber Gas Barbecue is equipped with a new and improved LP tank connection, that has additional safety features. They are:

1. The connection of the barbecue to the LP tank can be made without the use of tools.
2. The new connection will not permit the flow of gas until a positive gas connection is made.
3. If an accidental fire occurs at the LP tank connection, the flow of gas is stopped by a temperature activated shutoff.
4. If the LP supply hose becomes damaged, cut, punctured, or accidentally fire damaged, the barbecue connection is equipped with an excess flow control that will limit the flow of gas if leakage or a fire occurs.

General Instructions

Your Weber Performer Grill with Touch-N-Go Gas Ignition is a portable outdoor cooking appliance. You can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances.

The Performer Grill is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber Charcoal Barbecue with you if you move.

- These instructions will give you the minimum requirements for assembling your Performer Grill. Please read the instructions carefully before using your grill. Improper assembly can be dangerous.
- Not for use by children.
- The pressure regulator supplied with the Weber Barbecue must be used. This regulator is set for 10.5 inches of water column (pressure).
- The Weber Performer Grill with Touch-N-Go Gas Ignition is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.

Storage

- The gas must be turned OFF at the LP tank when the grill is not in use.
- When the Performer Grill is stored indoors, the gas supply **MUST BE DISCONNECTED** and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected LP tanks must not be stored in a building, garage or any other enclosed area.
- When the LP tank is not disconnected from the Performer Grill, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- Check that the areas around the tank, hose and burner assembly are free from debris that might obstruct the air flow of gas or air.

Operating area

WARNING: <u>Only</u> use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

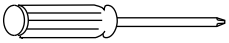
- Never use your Performer Grill under an unprotected combustible roof or overhang.
- Your Weber Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire barbecue gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

LP Tank

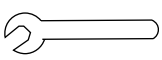
The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

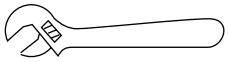
ASSEMBLY INSTRUCTIONS

Tools needed

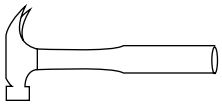
Phillips screwdriver 

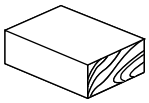
7/16 inch and 7/8 inch or an adjustable wrench





Pliers

Hammer 

Block of wood 

Supplies needed

Your LP tank is shipped empty for safety. You will need to fill it (See Step "Fill LP tank").

You will need a soap and water solution to check for gas leaks.

Packages

Your Weber Performer Grill comes in a large box (shipper) which includes a top box, and bottom carton.

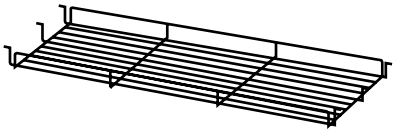
There is a hardware pack of small parts and hardware that will be found in the bottom carton.

Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 1/2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 1/2 inch long. On a small screw, "8-18 x 5/8 inch screw" means a number 8 screw, with 18 threads to the inch, 5/8 inch long.

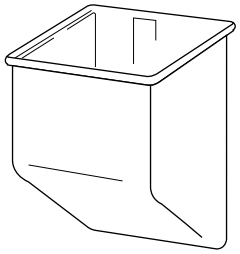
While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number available for reference.

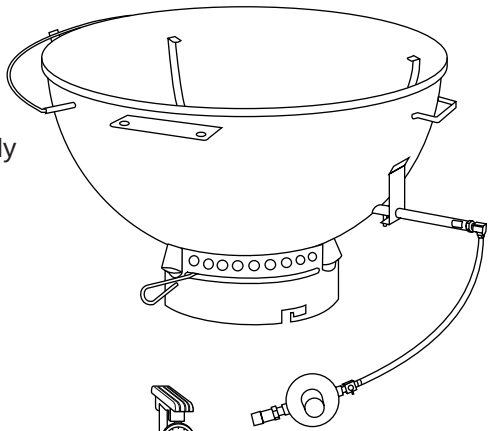
Check package contents

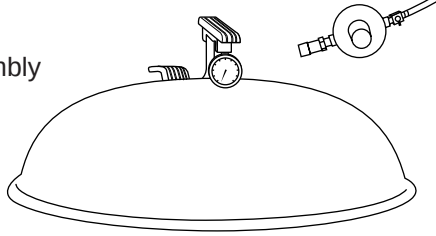
The following item will be found in the top box.

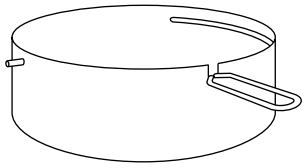
Bottom rack 

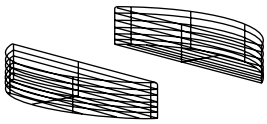
The following items will be found in the large box (shipper).

CharBin Storage Container 

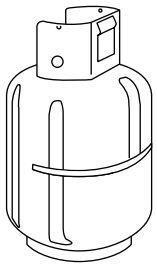
Bowl assembly 

Lid assembly 

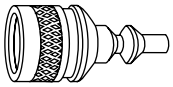
Ash catcher assembly 

Two Char-Basket Fuel Holders 

LP tank

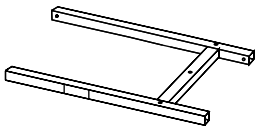


Filler adapter

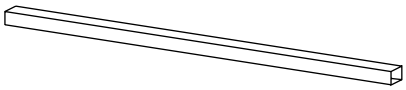


The following items will be found in the bottom carton.

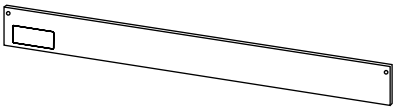
Wheel frame



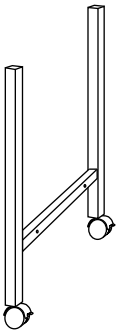
Two bottom connectors



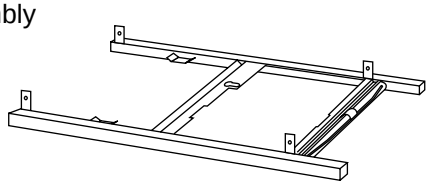
Front panel



Caster frame assembly

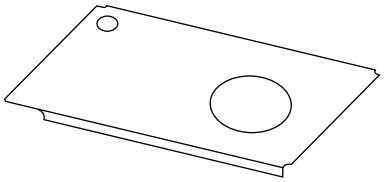


Top frame assembly

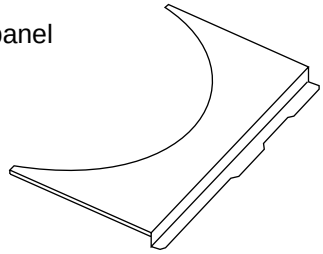


Tank holder assembly

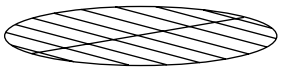
Control panel



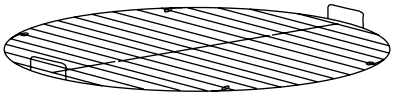
Bowl panel



Charcoal grate

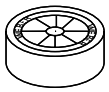


Hinged cooking grate

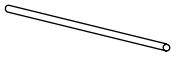


Burner cleaning tool/ match holder

Two wheels

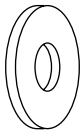


Axle

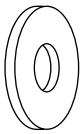


The following items will be found in the hardware pack.

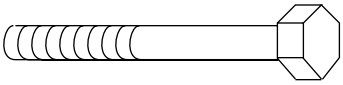
Sixteen nylon washers (actual size)



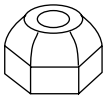
Four aluminum washers (actual size)



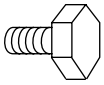
Eight 1/4-20 x 1 3/4 inch bolts (actual size)



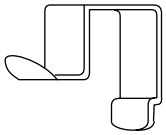
Four 1/4-20 acorn nuts (actual size)



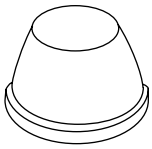
Four 1/4-20 x 1/2 inch bolts (actual size)



Three tool holders



Three hubcaps



Step 1

Assemble wheels

You will need: axle, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood.

Place one end of the axle on the block of wood (or other protected surface). Tap on one hubcap.

Put one wheel on the axle, WEBER side toward the hubcap. Slide the axle through the frame. Add the other wheel, WEBER side out. Tap on the hubcap. Figure 1.

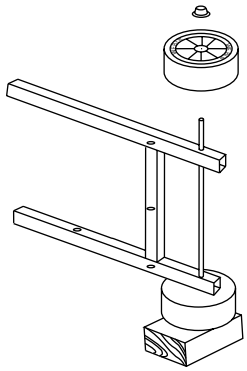


Figure 1

Step 2

Remove protective packaging

Protective cardboard inserts must be removed from the bowl before assembly. Figure 2. DO NOT FORCEFULLY REMOVE THE INSERTS.

a) Remove cardboard insert from ash catcher ring. Be careful when removing the cardboard not to bend the ash catcher ring.

b) Tear cardboard along the perforations at leg couplings and pull downward.

c) Peel off the protective plastic covering from the nameplate on the ash catcher ring.

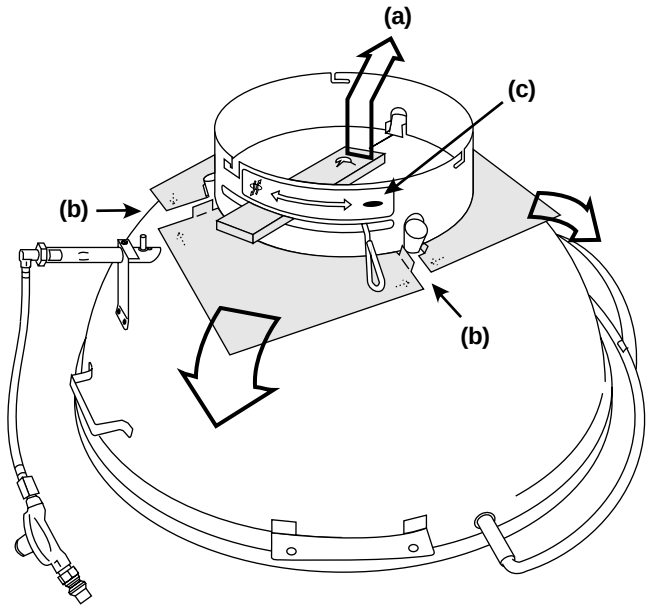


Figure 2

Step 3

Assemble the frame

You will need: top frame assembly, wheel frame assembly and caster frame assembly.

Note - Work on soft surface (grass, or carton inserts) to protect the finish during frame assembly.

Set the top frame on the ground so the leg tabs point up. Fit the wheel frame assembly onto the leg tabs at the **open end** of the top frame. Figure 3.

Fit the caster frame assembly onto the leg tabs at the other end of the top frame. Figure 3.

The tabs **must** be on the inside of the frame tubes when the joints are closed. Figure 3 (a).

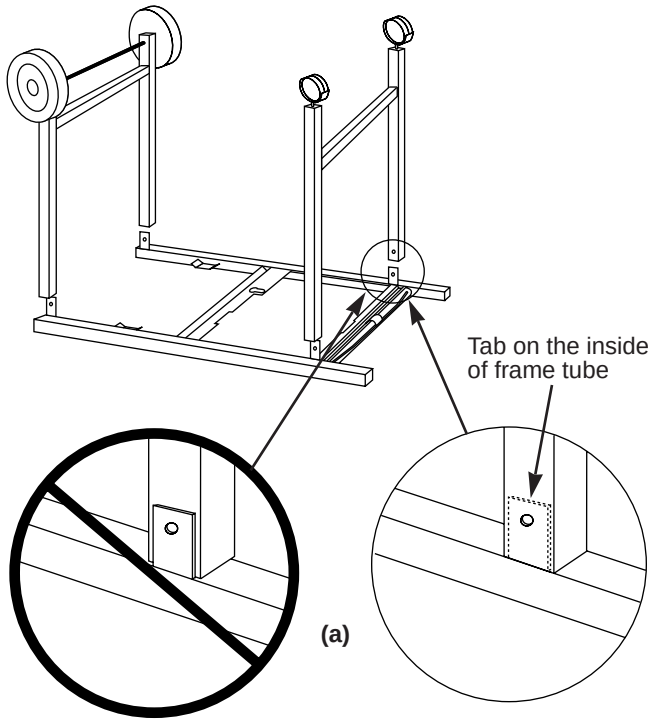


Figure 3

Step 4

Continue frame assembly

You will need: frame assembly, front panel, four 1/2 inch bolts, four nylon washers and a 7/16 inch open-end or an adjustable wrench.

Place front panel along inside edge of frame assembly with **Weber logo on the side closest to the wheel frame and facing out.** Slip washers on bolts, insert bolts through the front panel and screw into the frame assembly. Figure 4.

Add the remaining bolts and washers to the other side of the frame and tighten. Figure 4.

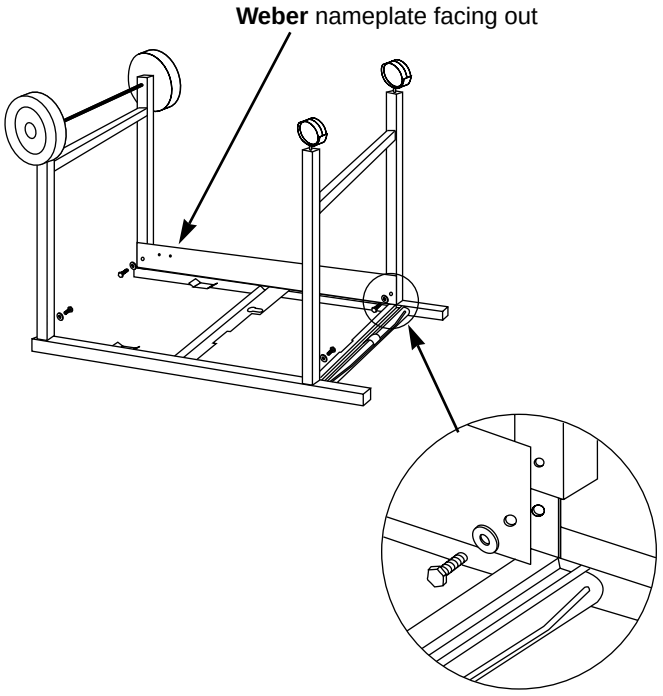


Figure 4

Step 5

Complete frame assembly

You will need: two bottom connectors, tank holder assembly, four 1 3/4 inch bolts, four nylon washers and a 7/16 inch open-end or an adjustable wrench.

Turn over partial frame assembly and remove twist tie from CharBin lid.

Hold one bottom connector between wheel and caster frames, below front panel. Place washer on bolt, insert through wheel frame and screw into bottom connector. Figure 5.

Lift open CharBin lid. Insert tank holder assembly tabs into the slots in the frame brace. Figure 5 (a). Slide up until the notch at the bottom of the tank holder assembly fits over the cross brace of the caster frame. Figure 5 (b).

Place washer on bolt, insert through tank holder assembly and frame, and screw into bottom connector. **Do not fully tighten bolts until both bottom connectors are in place.**

Hold the other bottom connector between wheel and caster frames. Add washers to bolts. Insert bolts through frame and screw into bottom connector. Figure 5. Tighten all four bolts.

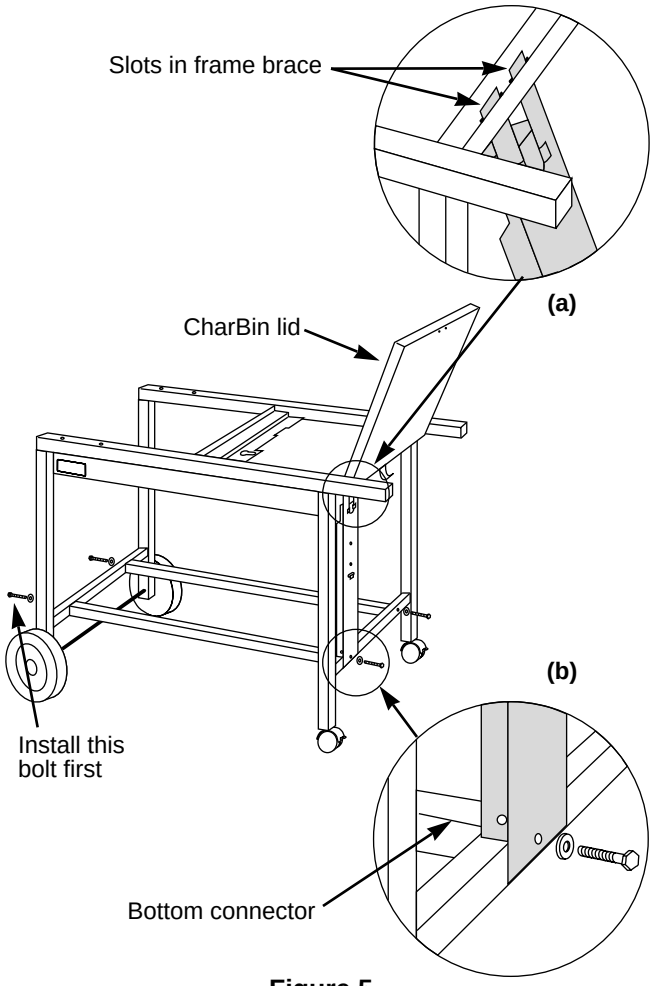


Figure 5

Step 6

Uncover CharBin lid

Remove protective plastic covering from CharBin lid. Figure 6.

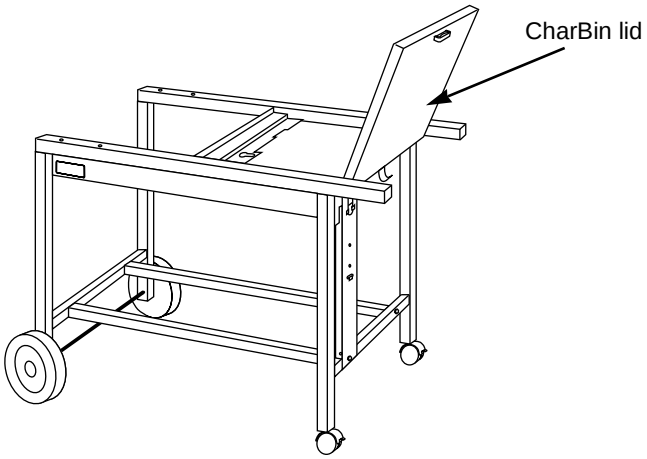


Figure 6

Step 7

Install bowl assembly

You will need: bowl assembly, four 1 3/4 inch bolts, eight nylon washers, four aluminum washers, four acorn nuts, 7/16 inch open-end or adjustable wrench and pliers.

Set bowl assembly in open end of frame with lid holder to the outside, and align mounting brackets over holes in frame. Figure 7.

Slip a nylon washer on a bolt and insert bolt through bowl mounting bracket and frame. Place a nylon washer then an aluminum washer and acorn nut on end of bolt. Figure 7.

Repeat for the other three bolts. **Do not tighten until all four bolts are correctly in place.**

CAUTION: Do not overtighten the bolts. Overtightening can fracture the porcelain.

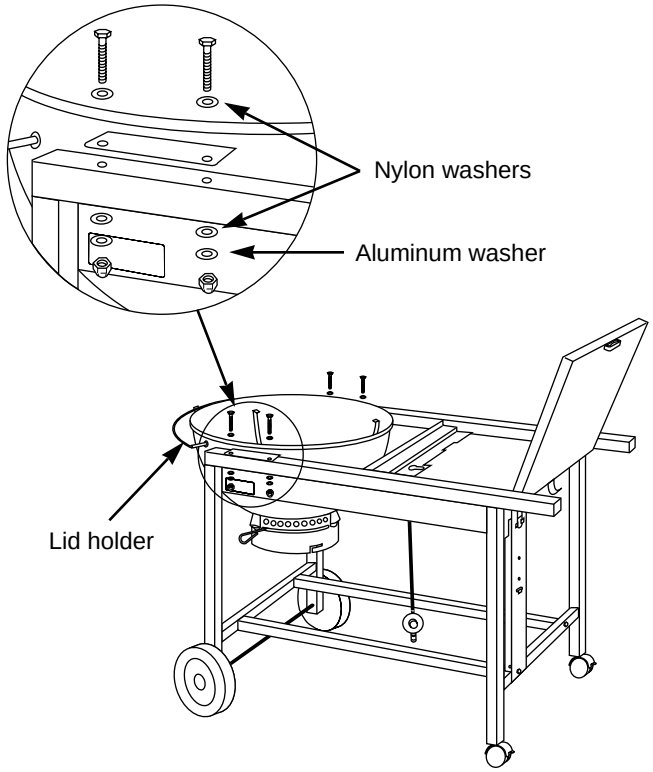


Figure 7

Step 8

Install igniter

Note - The igniter wires have been attached to the igniter for factory testing of the ignition system. There is no need to disconnect for installation. Figure 8 (a).

The igniter assembly is taped to the burner assembly. Remove the tape and insert top part of igniter through the large part of the keyhole.

Loosen the igniter lock nut and slide igniter to the narrow end of the keyhole with the igniter gasket above the frame brace. Tighten the igniter lock nut. Figure 8 (b).

Note - If the igniter works loose in the frame, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

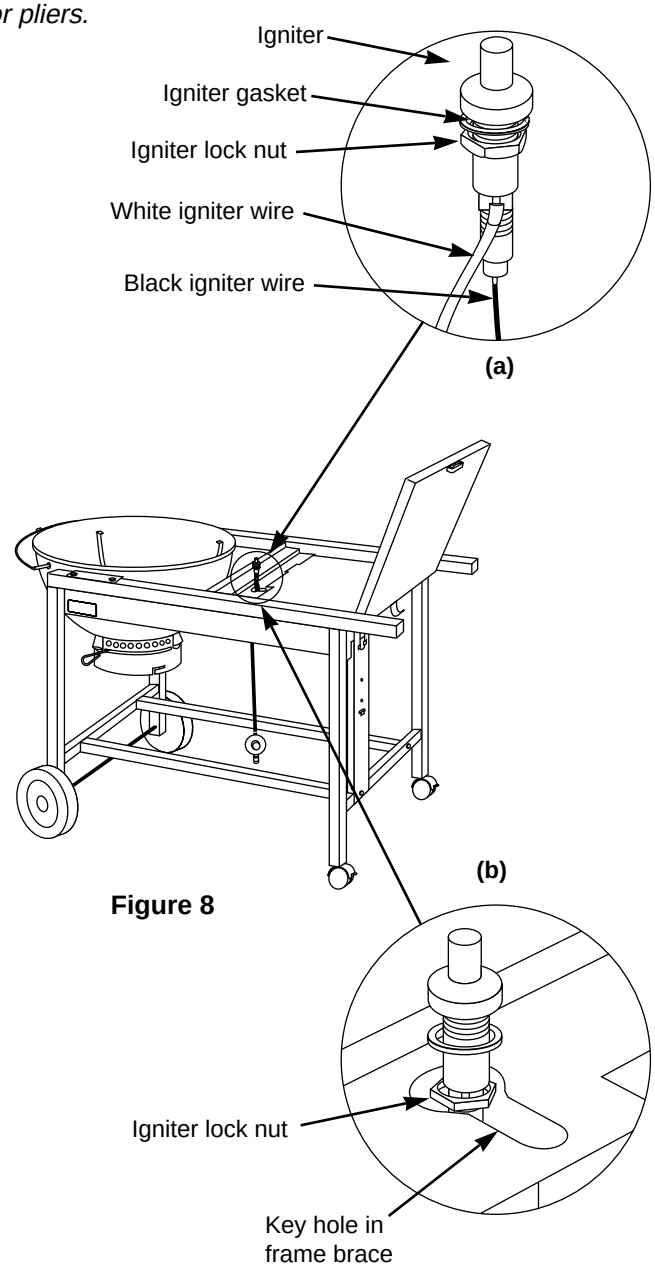


Figure 8

Step 9

Fill LP tank

Note - The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

Take the LP tank to an RV center (or some other source of LP gas) to fill the tank with **only 5 lbs** of liquid propane.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer by a qualified attendant, who fills the tank by weight.

IMPROPER FILLING IS DANGEROUS.

Tell your LP dealer that this is a new LP tank. The air must be removed from a new LP tank before the initial filling. Your LP tank dealer is equipped to do this.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

The LP tank must be installed, transported and stored in an upright position. LP tank should not be dropped or handled roughly.

Never store or transport the LP tank where temperatures can reach 125° Fahrenheit (too hot to hold by hand – for example: do not leave the LP tank in a car on a hot day).

For full instructions on safe handling of LP tanks, see Section "Operating Instructions".

Note - A refill will last for approximately 150 lightings at normal use (each lighting lasting 3 to 5 minutes). LP tank does not have to be empty before refilling.

Step 10

Install and connect filled LP tank

WARNING: Make sure that the LP tank valve is closed. Close by turning clockwise.

Hook LP tank onto tank holder assembly.

The square hole on the tank collar fits over the top lip of the tank holder assembly. Figure 9 (a).

The bottom of the tank rests firmly on the lower lip of the tank holder assembly. Figure 9 (b).

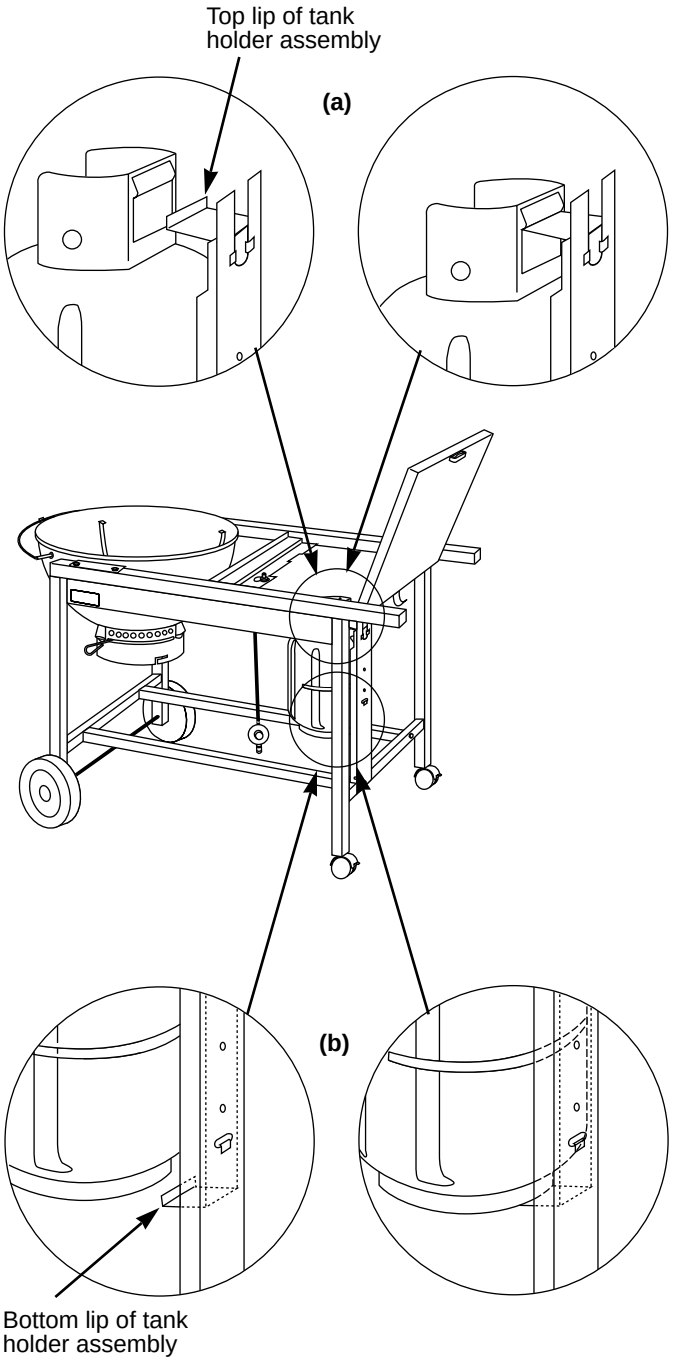


Figure 9

The hose and regulator are connected in the following manner:

Slide back the collar of the quick disconnect on the tank valve. Figure 10 (a). Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 10 (b) shows the quick disconnect engaged. Figure 10 (a) shows various components of the tank and regulator.

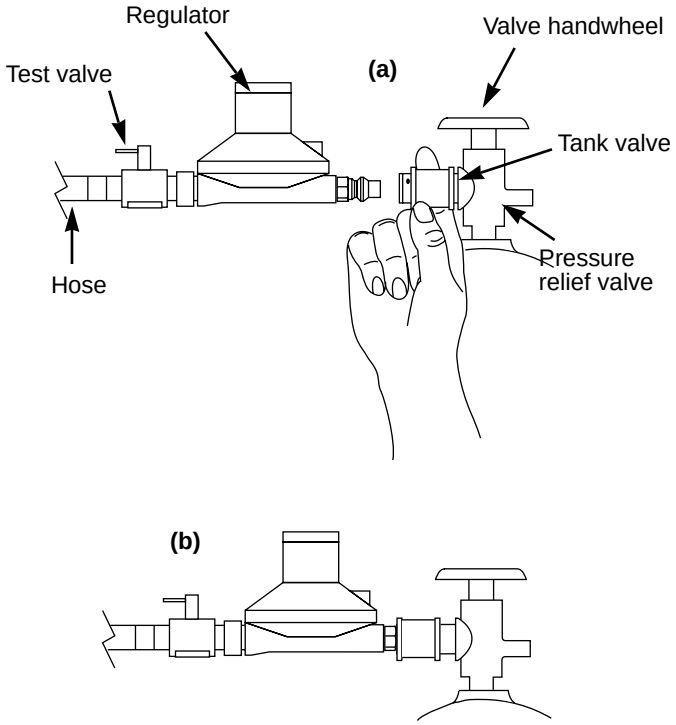


Figure 10

Step 11

Check for gas leaks

DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

WARNING: Check for gas leaks every time any gas fitting is disconnected and reconnected.

You will need: a soap and water solution and a rag or brush to apply it.

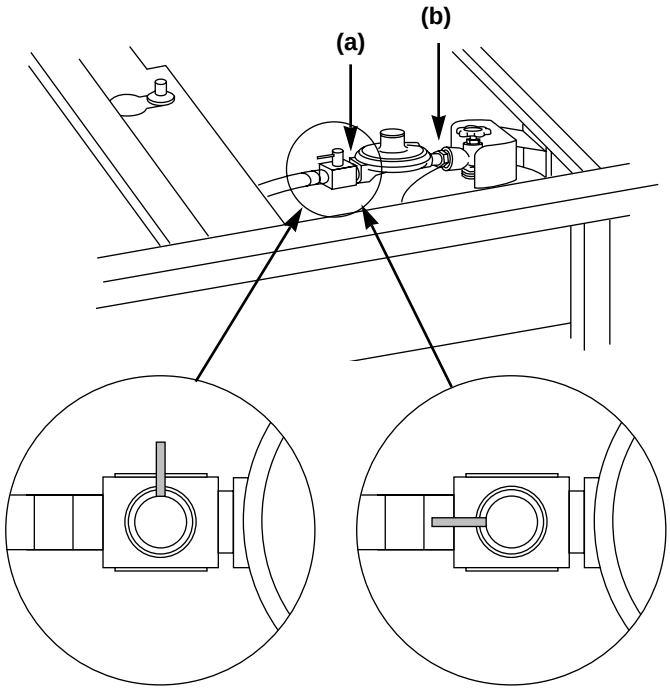
Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

To perform leak checks: Turn test valve to the CLOSED position. Figure 11. Turn tank valve ON (counterclockwise). Check for leaks by wetting the connections with the soap and water solution and watching for bubbles.

Check the following connections, as shown in figure 11:

a) Test valve to regulator connection.

b) Quick disconnect fitting to LP tank connection.



Test valve in **CLOSED** position Test valve in **OPEN** position

Figure 11

If bubbles occur, or if a bubble enlarges, the connection is leaking. Turn OFF the gas at LP tank.

If the leak is at connection a) **DO NOT OPERATE THE BARBECUE. Contact your dealer.**

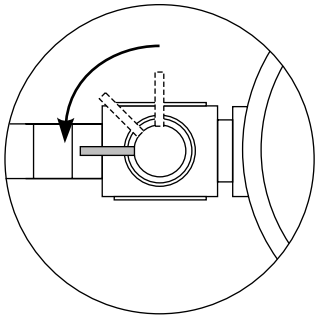
If the leak is at connection b) disconnect and reconnect the quick disconnect fitting. Turn the gas back on and recheck with the soap and water solution.

WARNING: If leak persists after tightening the connection, turn OFF the gas at LP tank. DO NOT OPERATE THE BARBECUE. Contact your dealer.

After completing the leak checks:

a) Turn the LP tank valve OFF (clockwise) and rinse connections with water.

b) Turn the test valve to the OPEN position (parallel to the hose). Figure 12.



Test valve must be in **OPEN** position when operating grill

Figure 12

Step 12

Add bowl panel, tool holders and CharBin Storage Container

You will need: bowl panel, three tool holders and CharBin Storage Container.

Remove protective plastic covering from bowl panel. Slide the ends of bowl panel under bowl mounting brackets so the ends rest on tabs inside frame. Set the panel in place on top of the frame brace. Figure 13.

Hook the tool holders over the frame rail. There is a cut-out on the right side of the front panel to accommodate the tool holders. Figure 13.

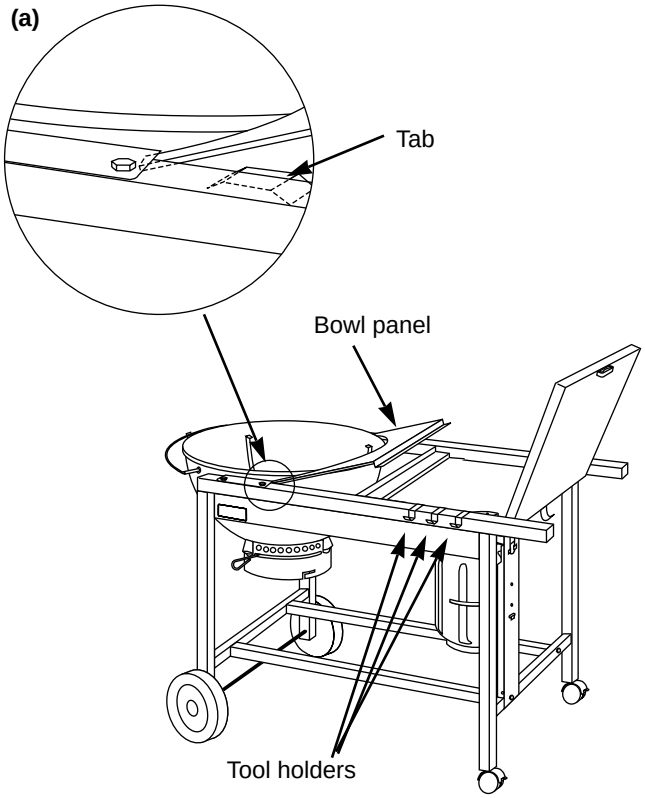


Figure 13

Note: Before sliding the CharBin into place check that the Cooking grate holder is sitting loosely on the frame brace and is conforming to the frame brace. Figure 14 a. If it is tight or stuck over the edge of the frame brace, Figure 14 b, reposition as in Figure 14 a.

If the Cooking grate holder is not correctly positioned, it could allow the CharBin to slide through the frame.

Slide CharBin down into the top frame with the deep end toward the rear. Figure 14.

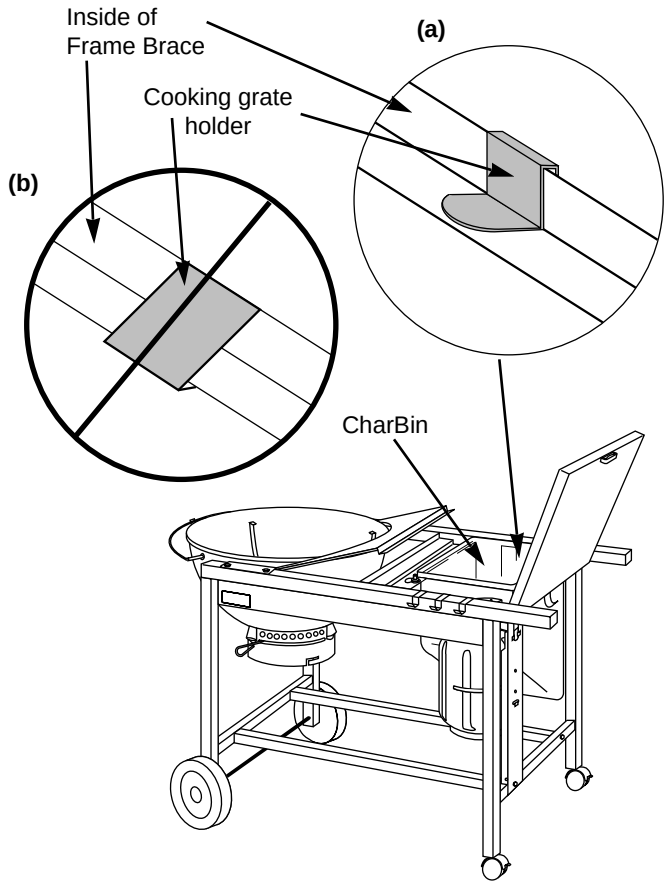


Figure 14

Step 13

Install ash catcher, control panel & bottom rack

You will need: ash catcher, control panel and bottom rack.

Align handle and prongs of ash catcher with their appropriate slots on the ash catcher ring. The handle fits into the larger slot. Figure 15 (a).

Lift ash catcher up into slots and rotate to the right. Ash catcher will fit securely into place. Figure 15 (b).

Set control panel in place over igniter and LP tank handwheel. Figure 15.

Slide bottom rack into position between bottom connectors. Figure 15.

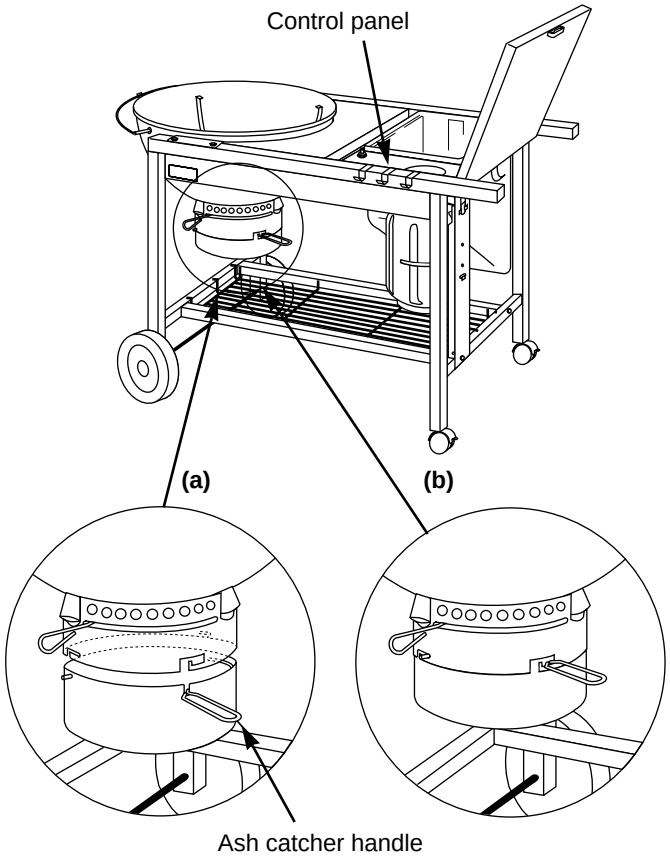


Figure 15

Step 14

Add grates, Char-Basket Fuel Holders and lid

You will need: charcoal grate, Char-Baskets, hinged cooking grate and lid.

Place charcoal grate on bottom supports in bowl. Set Char-Baskets on charcoal grate, cooking grate on top supports, and lid on bowl. Figure 16.

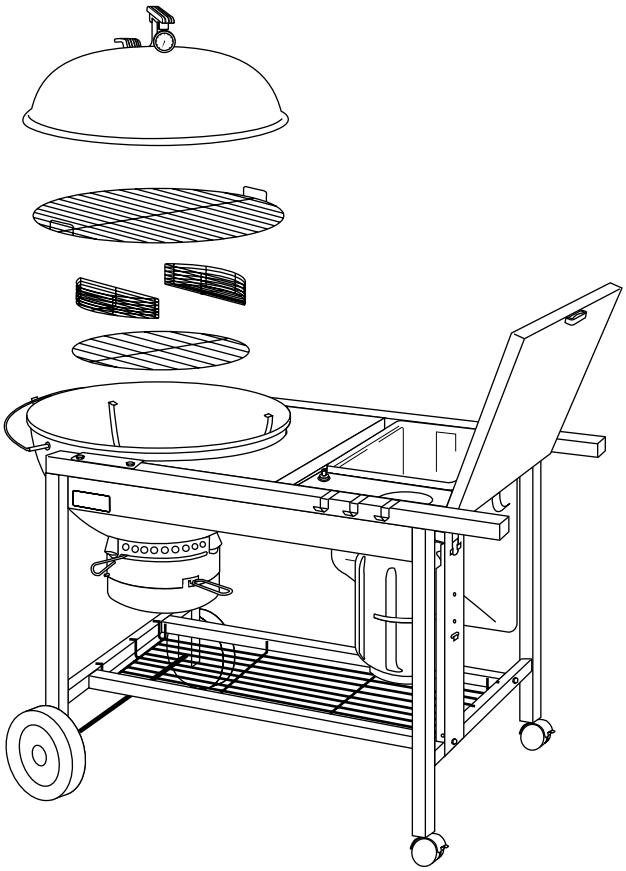


Figure 16

OPERATING INSTRUCTIONS

Lighting

DANGER

Open lid before lighting. Do not use any flammable liquids such as starting fluid, gasoline, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.

WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be unserviceable do not use barbecue. Replace using only Weber factory authorized replacement parts. Order from Weber-Stephen Products Co., Customer Service Center, or authorized dealer.

1) Open lid.

2) Clear any ashes from the bowl by moving the control rod side to side. Figure 1.

CAUTION: Be sure that burner slots are free of any ash or obstructions before lighting.

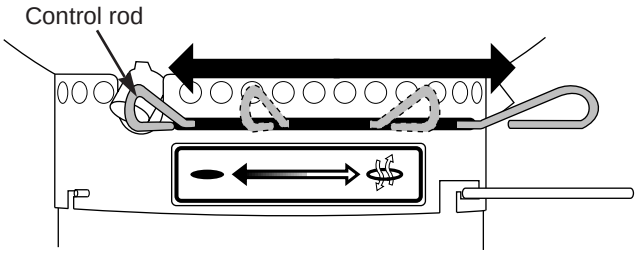


Figure 1

3) Open bottom bowl vents. Figure 2.

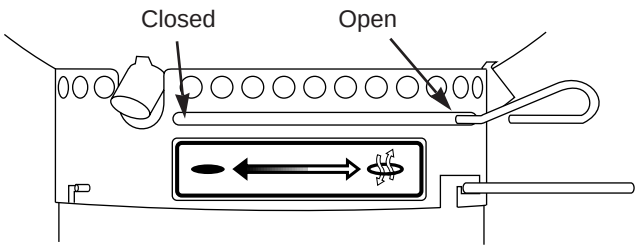


Figure 2

4) Position filled Char-Baskets over burner. Figure 3.

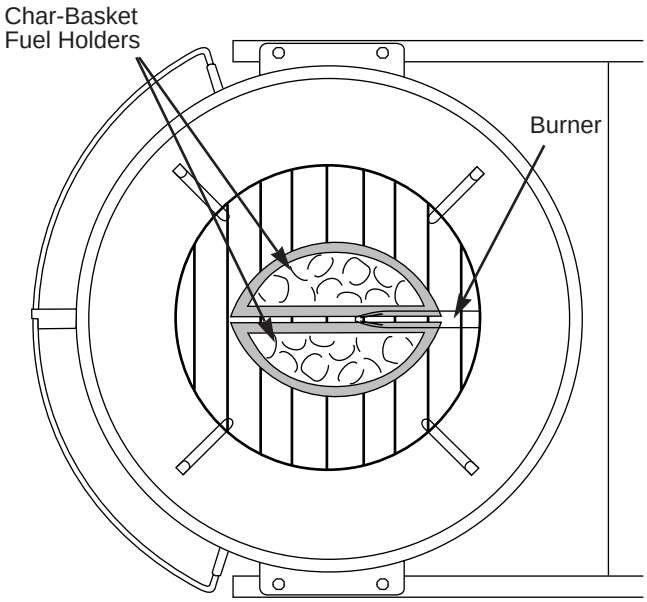


Figure 3

5) Turn gas supply ON (counterclockwise) at LP tank.

WARNING: Do not lean over open barbecue while lighting.

6) Push igniter button until burner ignites.

CAUTION: Flame may be difficult to see on a bright day.

CAUTION: Your LP tank connection is equipped with an excess flow device. If it activates it reduces the flow of gas to the burner. If this should occur turn OFF the LP tank and turn the test valve OFF. Wait 5 minutes for the gas to clear. Then turn ON the LP tank and slowly turn the test valve ON and try to ignite again.

WARNING: If burner fails to ignite, turn tank valve handwheel OFF. Wait five minutes for gas to clear and follow Manual Lighting Instructions.

7) Turn gas supply OFF after charcoal has started to burn *(approximately 3-5 min.).*

Note - If you are cooking using the Indirect method, separate your Char-Baskets after turning gas supply OFF. Wear barbecue mitts and use long-handled tongs.

8) You can begin cooking when briquets have a light coating of grey ash (approx. 25-30 minutes).

Manual Lighting

WARNING: Do not attempt to light manually without using the match holder.

1) Open lid.
2) Open bottom bowl vents.
3) Move Char-Baskets away from the burner.
4) Put a match in the match holder. Light match.
5) Position match flame at rear of burner slot. Figure 4.

WARNING: Do not hold hand directly above burner when manually lighting.

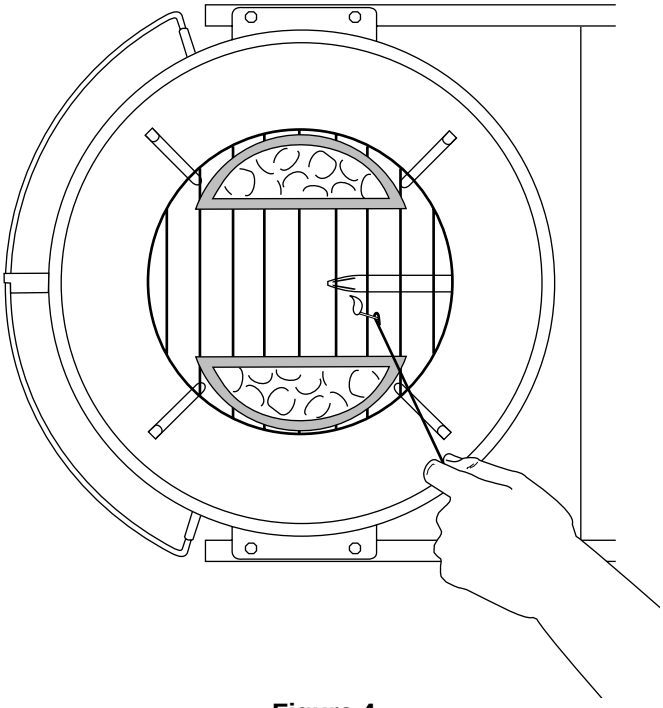


Figure 4

WARNING: Do not lean over open barbecue while lighting.

6) Turn gas supply ON at the tank and check for ignition.

CAUTION: Flame may be difficult to see on a bright day.

CAUTION: Your LP tank connection is equipped with an excess flow device. If it activates it reduces the flow of gas to the burner. If this should occur turn off the LP tank and turn the test valve OFF. Wait 5 minutes for the gas to clear. Then turn on the LP tank and slowly turn the test valve ON and try to ignite again.

7) Wear barbecue mitts and use tongs to reposition Char-Baskets over burner.
8) Turn gas supply OFF after charcoal has started to burn *(approximately 3-5 min.).*

Insect Alert

Your Performer Grill, as well as any outdoor gas appliance, is a target for spiders and insects. They can nest in the venturi section of the burner tube causing gas to flow back out of the air shutter. Figure 5. This could result in a fire in and around the burner tube under the bowl panel. It can cause serious damage to your barbecue, rendering it unsafe to operate.

We strongly recommend that you inspect and clean the burner tube at least once a year, or if any of the following symptoms occur:

1. The smell of gas in conjunction with the burner flames appearing very yellow and lazy.
2. Burner makes popping noises.

DANGER

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

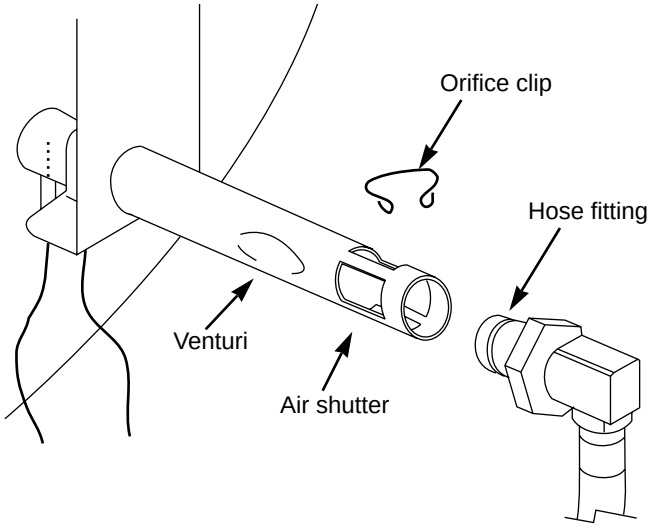


Figure 5

Cooking Methods

Direct Method

For foods requiring fewer than 30 minutes of cooking time, cook directly over the coals, absorbing the full heat.

1. Place filled Char-Baskets with flat sides together in center of charcoal grate.
2. Ignite charcoal (approx. 3-5 minutes), then turn OFF gas supply at the tank.
3. Coals are ready when they have a light coating of grey ash (approx. 25-30 minutes).
4. Put hinged cooking grate in place.
5. Place meat directly over coals to sear, then move food to the perimeter of the cooking grate.
6. Close lid and cook according to directions.

For cooking large quantities of food, charcoal can be piled in a pyramid in the center of the charcoal grate, ignited and spread over the charcoal grate for a larger Direct cooking area.

Indirect Method

For cooking whole meats such as roasts, turkeys or hams, Char-Baskets are placed on the sides of the kettle to circulate the heat like a convection oven.

When cooking by the Indirect method, Char-Baskets should be positioned as shown in figure 6 with the “flaps” of the hinged cooking grate directly above the baskets. This is for safety reasons so the user can avoid reaching directly over burning coals.

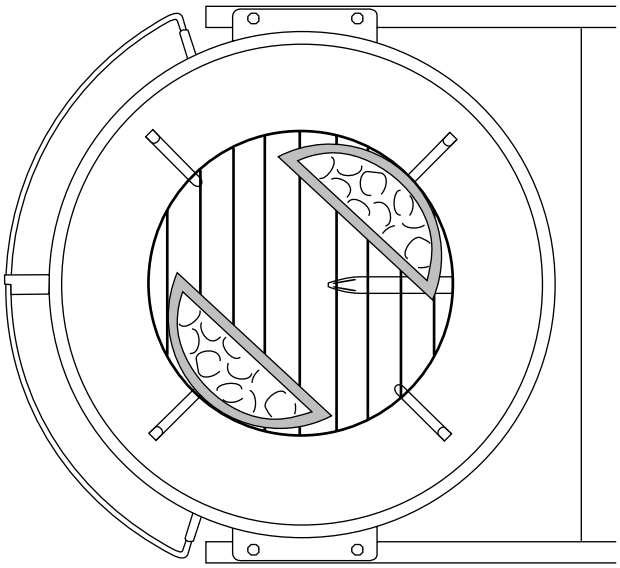


Figure 6

1. Fill each Char-Basket with 25 briquets and place with flat sides together in center of charcoal grate.
2. Ignite charcoal (approx. 3-5 minutes), then turn OFF gas supply at the tank.
3. Move Char-Baskets to opposite sides of the kettle immediately after ignition (approx. 3-5 min.). Wear barbecue mitts and use long-handled tongs.
4. Place drip pan in the center of the charcoal grate between the Char-Baskets.
5. Set hinged cooking grate in place with the “flaps” directly over the Char-Baskets.
6. Coals are ready when they have a light coating of grey ash (approx. 25-30 minutes).
7. Place food on the cooking grate directly above the drip pan.
8. Close lid and cook according to directions.

Note - For meat that requires more than one hour of cooking time, 8 additional coals must be added at the end of each hour. The “flaps” on the cooking grate can be opened to easily add charcoal to the baskets. Wear barbecue mitts and use long handled tongs to lift “flaps” and add coals.

It is important in Indirect Cooking to have the coals burning equally well on each side before beginning to cook. Occasionally when the coals are ignited, one side will start faster than the other. If this happens, wear BBQ mitts and use long-handled tongs to move the charcoal from one side to the other so the heat is evenly distributed.

For additional information and cooking times, consult the Weber Owner's Guide.

A few wood chunks or a handful of cooking woodchips may be added to hot coals for a mild smoke flavor in your foods.

CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.

Periodic Cleaning

To remove ashes from the bowl, move control rod side to side so damper blades sweep ashes through the bowl vents and into the ash catcher. Figure 7.

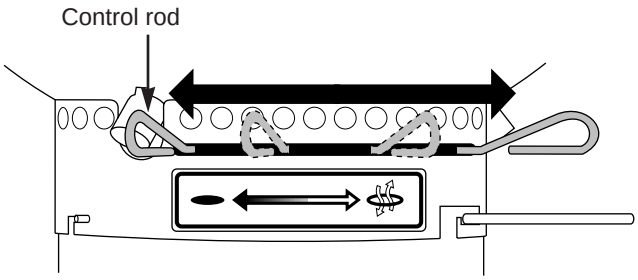


Figure 7

CAUTION: Be sure that burner is OFF and barbecue is cool before cleaning.

Do not enlarge burner slots when cleaning.

To clean burner: Brush the outside of the burner tube and the burner slot section with a brass wire brush. Figure 8.

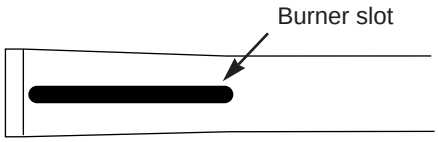


Figure 8

CAUTION: Do not enlarge the burner slots or the gas orifice when cleaning.

TO CLEAN KETTLE:

- While lid is warm, wipe the inside with a paper towel to prevent grease buildup.
- For outer surfaces use a warm soapy water solution and rinse well with clear water.

For a more thorough cleaning (to be done at least once a year):

1. Remove ashes after coals are fully extinguished.
2. Remove the grates and Char-Baskets.
3. Clean the porcelain finish with with a spray-on type oven cleaner. Spray surfaces heavily with the oven cleaner and leave on long enough to soften accumulated grease.
4. Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water and wipe dry.

Storage

- When the Performer Grill is stored indoors, the gas supply **MUST BE DISCONNECTED** and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected LP tanks must have threaded valve plugs tightly installed and must not be stored in a building, garage or any other enclosed area.
- After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and any obstructions in the burner tube before using. (See section “Maintenance.”)
- Check that the areas around the tank, hose and burner assembly are free from debris that might obstruct the flow of gas or air.

Refilling the LP tank

Removal of the LP tank

1) Close tank valve (turn clockwise).
2) Slide the collar back on the quick disconnect to disengage the fitting. Figure 9.

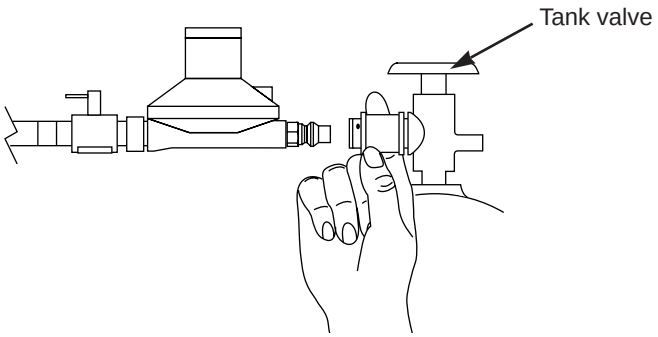


Figure 9

3) Lift tank off.

To refill take LP tank and tank filler adapter to a "Gas Propane" dealer.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

Connecting the LP tank

WARNING: Make sure LP tank valve is closed. Close by turning clockwise.

You will need: filled LP tank, a soap and water solution and a rag or brush to apply it.

Lift LP tank onto tank holder.

Slide back the collar of the quick disconnect on the tank valve. Figure 10 (a). Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 10 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

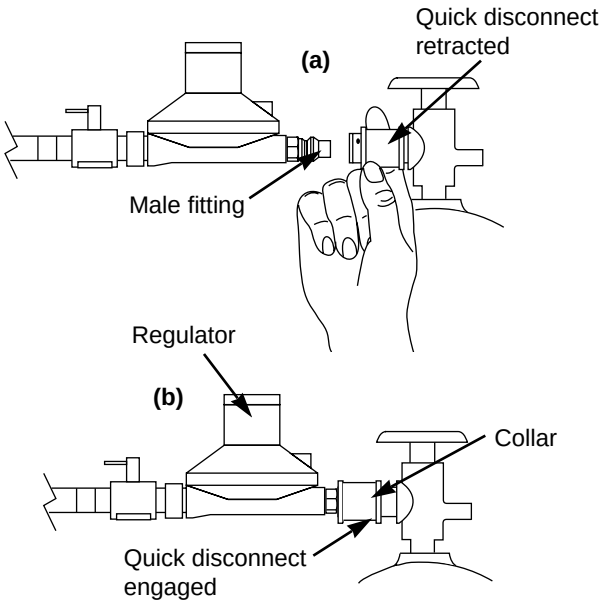


Figure 10

Mix soap and water.

Open the tank valve.

DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

To perform leak checks: Turn test valve to the CLOSED position. Figure 11. Turn tank valve ON (counterclockwise). Check for leaks by wetting the connections with the soap and water solution and watching for bubbles.

Check the following connections, as shown in figure 11:

a) Test valve to regulator connection.

b) Quick disconnect fitting to LP tank connection.

If bubbles occur, or if a bubble enlarges, the connection is leaking, turn OFF the gas at LP tank.

If the leak is at connection a) **DO NOT OPERATE THE BARBECUE. Contact your dealer.**

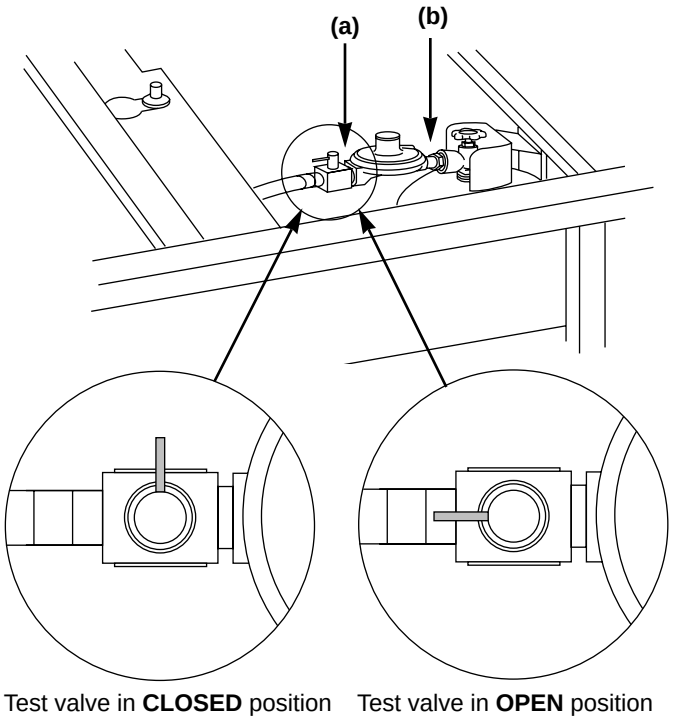


Figure 11

If the leak is at connection b), disconnect and reconnect the quick disconnect fitting. Turn the gas back on and recheck with the soap and water solution.

WARNING: If leak persists after tightening the connection, turn OFF the gas at LP tank. DO NOT OPERATE THE BARBECUE. Contact your dealer.

After completing the leak checks:

a) Turn the LP tank valve OFF (clockwise) and rinse connections with water.

b) Turn the test valve to the OPEN position (parallel to the hose). Figure 11.

LP Tank

The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

Safe handling tips for LP Gas

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should know this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas that prevent dispersion.
- To fill, take the LP tank to an RV center, or look up gas-propane in the phone book for other sources of LP gas. Have the tank filled with 5 pounds of liquid propane.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to perform this procedure.
- The LP tank must be installed, transported and stored in an upright position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP tank in a car on a hot day).
- Treat "empty" LP tanks with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. **Always close the tank valve before disconnecting.**
- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately. See below for LP tank requirements.
- The fitting where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected. For example, test each time the LP tank is refilled.

Liquid Propane (LP) Tank(s)

- The LP tank and connections supplied with your Weber Performer Grill have been designed and tested to meet government, and Underwriters Laboratories requirements.

LP tank requirements:

- Use only the 5 lb LP tank supplied with your grill.
- Only Weber 5 lb replacement LP cylinders will fit on your Performer Grill. **Order from Weber-Stephen Products Co., Customer Service Center.**

Note - 5 lb LP tanks made by other manufactures will not fit on the Weber Performer Grill. Do not attempt to use them.

TROUBLESHOOTING & MAINTENANCE

Troubleshooting

Problem	Check	Cure
Burner burns with a yellow or orange flame, in conjunction with the smell of gas.	Inspect burner for possible obstructions.	Clean burner. See Section "Maintenance."
Burner does not light, or flame is low.	Is flow limiting device activated?	(See Section "Lighting Instructions".)
	Is LP fuel low?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the burner light with a match?	If you can light the burner with a match, then check the Ignition System. See Section "Maintenance."
	Is test valve open?	Turn test valve to the open position.
Burner flame pattern is erratic.	Is the burner clean?	Clean burner, See Section "Maintenance."
Inside of lid appears to be “peeling.” (Resembles paint peeling.)	The lid is porcelain-on-steel, not paint. It cannot “peel.” What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	See Section "Periodic Cleaning."
CharBin slides out of the frame brace.	The position of the Cooking grate holder. It may be sitting on the frame brace incorrectly.	Repostion the Cooking grate holder. See Step 12.

Maintenance

After a period of nonuse we recommend that you perform the following maintenance procedures for your safety.

- Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use the barbecue. Replace using only Weber authorized replacement parts. Order from Weber-Stephen Products Co., Customer Service Center or an authorized dealer.

CAUTION: If the barbecue gas hose is damaged in any way or leaking, do not use the barbecue.

- Inspect the burner for the correct flame pattern. Clean, if necessary, according to the procedures outlined in this section.
- Check all gas fittings for leaks. See Step "Check for gas leaks."

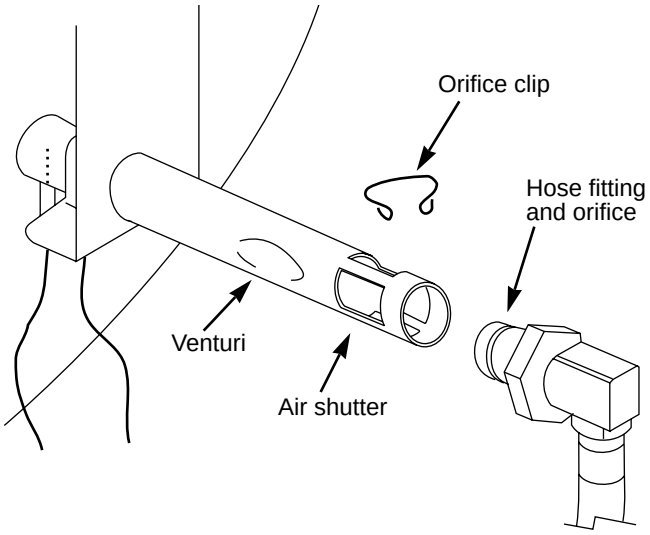


Figure 12

INSPECTING AND CLEANING THE BURNER

1. Turn OFF gas at the tank.
2. Remove the CharBin Storage Container.
3. Remove orifice clip and hose fitting from the burner tube. Figure 12.
4. Look inside the burner with a flashlight.
5. Use the burner cleaning tool provided to clean the air shutter area, the venturi section, and the burner slots on the inside of the bowl. **Be careful when inserting the burner cleaning tool not to damage the igniter electrode.** Figure 13.
6. Recheck with flashlight to see that there are no obstructions.
7. If necessary, surface of hose fitting can be cleaned with a brass wire brush. The orifice can be cleaned with a small pin. Figure 14.

CAUTION: Do not enlarge the orifice when cleaning.

8. Reassemble by reversing steps 1 thru 3.

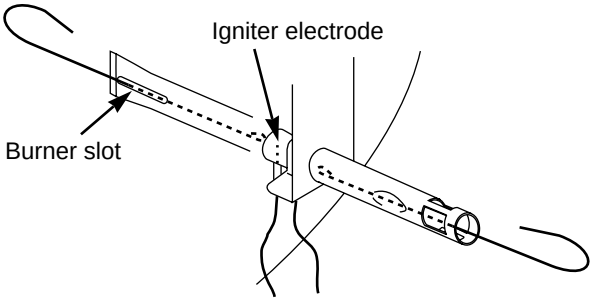


Figure 13

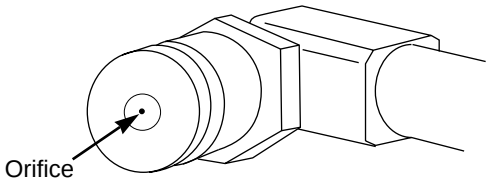


Figure 14

PERIODIC QUICK CLEANING

We recommend that you periodically brush the outside of the burner slots with a brass wire brush and clean the burner tube through the air shutter with the tool we have provided.

This can be done by locating the burner air shutter underneath the bowl panel and inserting the tool through each air shutter, rotating the tool. Figure 15. Be careful when inserting the burner cleaning tool not to damage the igniter electrode.

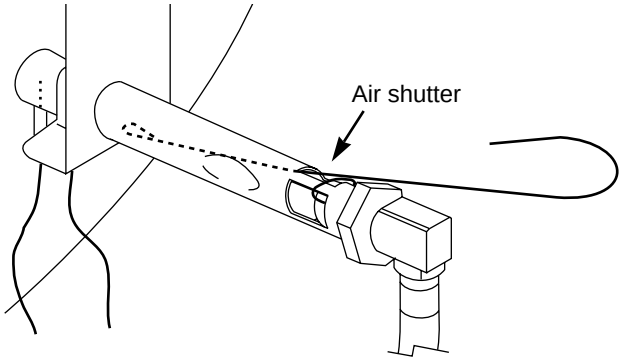


Figure 15

CAUTION: It is important to increase the frequency of this cleaning procedure during the spring and summer months.

IGNITION SYSTEM

If the Ignition System fails to ignite the burner, light manually. If Manual ignition is successful, then check the Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 16.

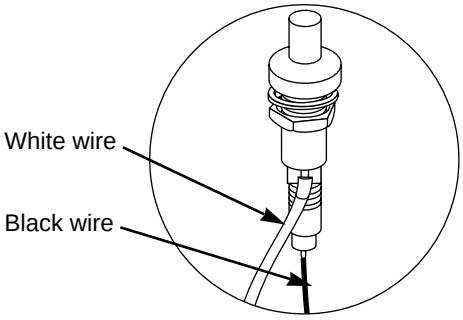


Figure 16

- Check that the igniter button pushes down completely and returns to the UP position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step “Install Igniter” for the correct procedure.

If the Ignition System still fails to ignite the burner, use the Manual Lighting procedure and contact your dealer.

BURNER FLAME PATTERN

The burner has been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 17. If the flames do not appear as shown in figure 18, or if “popping” noises occur, follow the burner cleaning procedures.

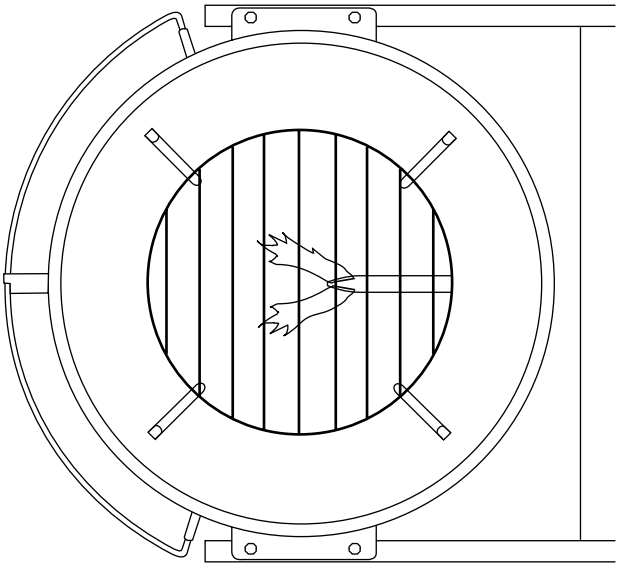


Figure 17

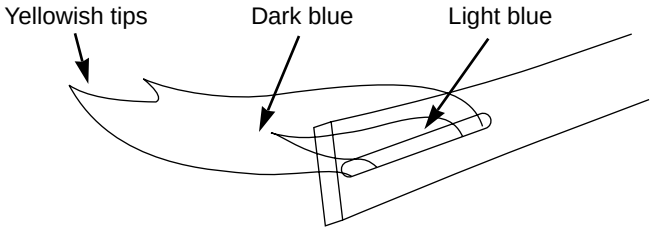
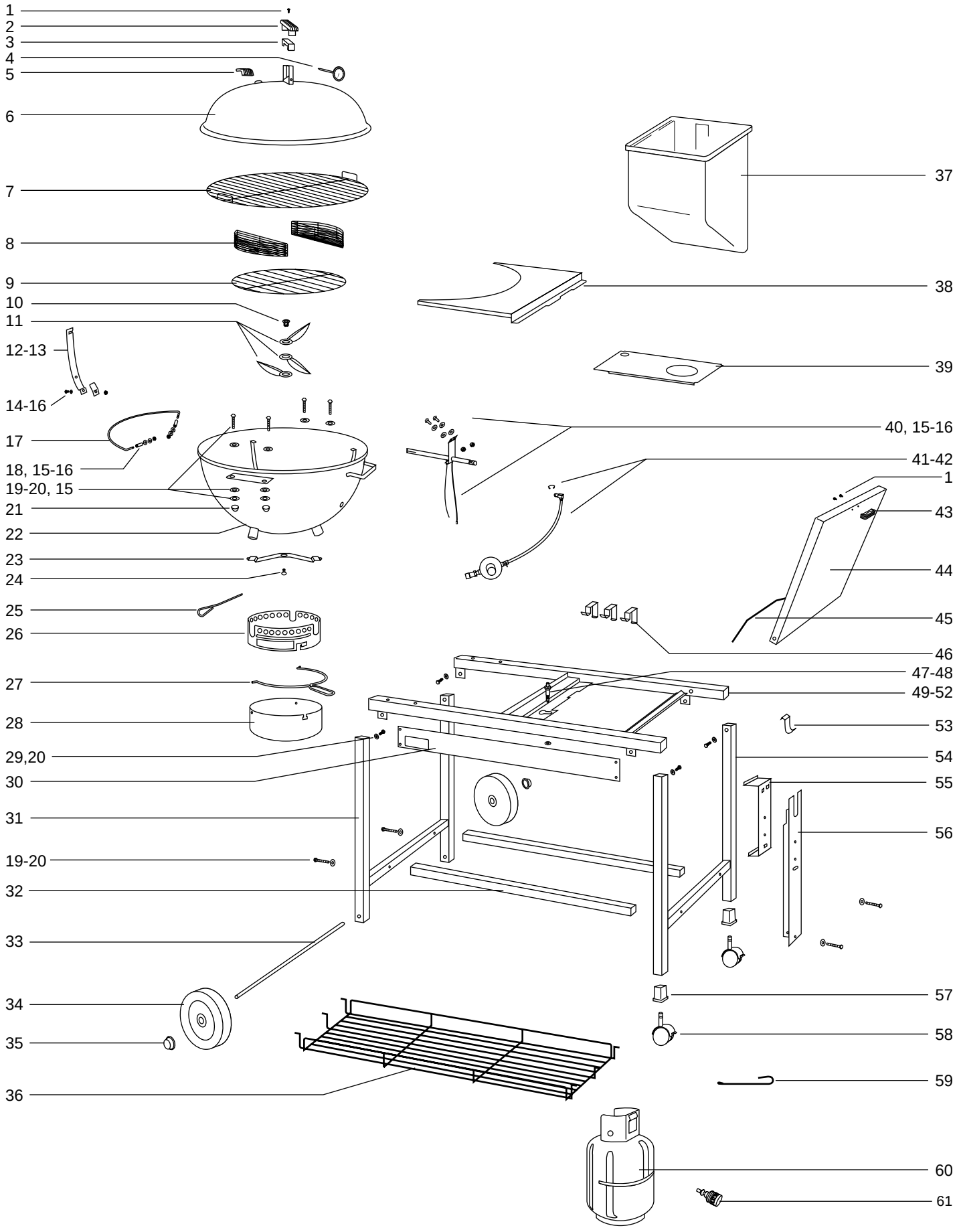


Figure 18

CAUTION: Your LP tank connection is equipped with an excess flow device. If it activates it reduces the flow of gas to the burner. If this should occur turn off the LP tank and turn the test valve OFF. Wait 5 minutes for the gas to clear. Then turn on the LP tank and slowly turn the test valve ON and try to ignite again.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Parts List

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Company by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer service Center by phone or mail. Returning the part may not be necessary.

Contact: Weber-Stephen Products Co.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

1. #8-18 x 5/8 inch screw (3)
2. Nylon lid handle (top)
3. Nylon lid handle (bottom)
4. Thermometer
5. Nylon damper handle
6. Lid assembly
7. 22 inch hinged cooking grate
8. Char-Baskets Fuel Holders (2)
9. Charcoal grate
10. Hex drive
11. Damper blades
12. Lid holder support strap
13. Lid holder lower support
14. 1/4-20 x 5/8 inch truss head screw
15. 1/4 inch aluminum washer (9)
16. 1/4-20 hex keps nut (5)
17. Lid holder wire
18. Bushings (2)
19. 1/4-20 x 1 3/4 inch bolt (8)
20. 1/4 inch nylon washers (16)
21. 1/4-20 acorn nut (4)
22. Bowl
23. Ash catcher support bar
24. Thumbscrew
25. Control rod
26. Ash catcher ring assembly
27. Ash catcher handle
28. Ash catcher
29. 1/4-20 x 1/2 inch bolt (4)
30. Front panel assembly
31. Wheel frame
32. Bottom connector (2)
33. Axle
34. Wheels (2)
35. Wheel hub caps (2)
36. Bottom rack
37. CharBin Storage Container
38. Bowl panel
39. Control panel
40. Burner assembly
41. Orifice clip
42. Hose and regulator assembly
43. CharBin lid handle
44. CharBin lid
45. Hinge rod
46. Tool holders (3)
47. Igniter
48. Igniter lock nut
49. Top frame
50. Tubing plugs (4)
51. Hinge bushings (2)
52. Nylon insert (4)
53. Cooking grate holder
54. Caster frame
55. Tank holder
56. Tank panel
57. Caster inserts (2)
58. Casters (2)
59. Match holder/burner cleaning tool
60. 5 lb LP tank
61. Filler adapter

WARNING:

Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

A Final Word of Thanks

Thank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products for your satisfaction.

While we give much attention to our products, an occasional error may occur. Our knowledgeable Customer Service staff is prepared to help you with any problems with parts or assembly. Call our toll free number 1-800-446-1071. For quicker service, please have your owner's manual available for reference. We also welcome any comments or suggestions you might have regarding our products.

We wish your family the best in outdoor cooking enjoyment.

Weber-Stephen Products Company
Customer Service Center
200 East Daniels Road
Palatine, Illinois 60067-6266